

## Symphony Hill Wines

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### Exclusive Wine Partner with QLD Ballet

#### IN TUNE Symphony Hill Wines Newsletter

In this edition:

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Thanks for being a member who receives our Premium selection! Your autumn delivery will be sent shortly.

If you have made other arrangements for your delivery (delayed shipping, collect from cellar door, etc.) we will of course proceed as instructed.

Unsure or have any questions about your delivery? Feel free to reach out to us at any time by replying to this email or clicking [here](#).

Need to update your payment details or have a new delivery address? Click [here](#).

## **YOUNG GUN OF WINE SPECIAL FEATURE - AMPHORA RANGE 2024 PINOT NOIR**

Our Amphora range 2024 Pinot Noir was featured in a review by Young Gun of Wine as the star of their amphora wines deep dive. You can view their fantastic video on [Facebook](#) or [Instagram](#).

*“A bright yet deep red. Aromas are intense and well-knit: tea leaf, rose petals, fresh herbs, shiso, and sweet berries, with white pepper and a trace of smoke. The palate unfolds gently with pomegranate, plum, and red cherry. Tannins are firm, perhaps with a stalky freshness from whole-bunch fermentation. Texturally, the wine feels fresh and structured.”*

*“A nice presentation, with a garnet colour and some ruby hues. The nose expresses mostly floral notes of peony and poppy, alongside fruit character. The first impression in the mouth is textural – the wine is supported by a medium structure and fine tannins. Definitely a wine to revisit in a couple of years, when the tannins will have softened more.”*

A fun fact, we picked our estate grown Pinot Noir on 29th February 2024 - a leap year! I wonder if that means it only gets one year older every four years? Either way, maturation in Amphora will result in this wine ageing slowly and can be stored for many, many years.



Our Pinot Noir block is Australia's highest elevated, producing dark cherry, raspberry, hibiscus, vanilla, portobello mushrooms and ripe Von Trapp alpine strawberry aromas that yodel louder and more sweetly than a lonely goat herder. Exquisite mouth-filling savoury and spicy flavours tantalize the taste buds before the pirouette of elegant tannin, delicious fruit and rose petals combined with sweet cherry notes dance harmoniously across the palate.

**AMPHORA PINOT NOIR SPECIAL:** To order 1 bottle of our \$250 Amphora 2024 Pinot Noir for just \$200.00 per bottle and free delivery, simply reply to this email with [YES TO AMPHORA PINOT NOIR SPECIAL!](#) or click on the link.

**2025 RASQ AUSTRALIAN MEDITERRANEAN VARIETIES WINE SHOW - 2025 GEWÜRZTRAMINER**

Our 2025 Gewürztraminer recently won big at the RASQ Australian Mediterranean Varieties Wine Show, taking home the trophy for Best QLD Mediterranean Wine Style - White. If you were interested in securing some for yourself, take advantage of the special below as stocks are small and going fast!



**GEWÜRZTRAMINER SPECIAL:** To order 6 bottles of our \$65 2025 Gewürztraminer for just \$40.00 per bottle and free delivery (\$240 total), simply reply to this email with [YES TO GEWÜRZTRAMINER SPECIAL!](#) or click on the link.

## **FREE BOTTLE OF AMPHORA WINE IN RANDOMLY SELECTED WINE CLUB PACKS**

Once again, three random Premium packs and three random Reserve Red packs will each include a bottle of our very best: a bottle from our Amphora Range of wines (valued at \$250 per bottle). We wish all our members good luck - here's hoping it's your turn to be one of the lucky ones! Do let us know if you open your pack to find a one, we would love to congratulate you in our next newsletter or socials!



## **WINEINSIGHTS VISITS THE GRANITE BELT**

It was our absolute pleasure to welcome kiwi wine writer, John Penney, to our

winery in January. John runs [wineinsights](#), a top-class stop for wine knowledge, advice and events, based in Martinborough, NZ. He is currently touring Australia and has written two articles on the Granite Belt with his two part series: 'Queensland's Granite Belt Uncorked'. We were so happy he decided to stop in and see what Symphony Hill is all about.

*"My final visit brought me back toward Ballandean, but higher — much higher. Symphony Hill, the highest-elevation winery in the region, presents a completely different face of the Granite Belt: sleek, modern, and laser-focused. The architecture, the cellar door experience, the winemaking philosophy — everything here feels intentional and contemporary. If Ballandean Estate embodies the region's past and Heritage its breadth, Symphony Hill represents its future: cool-climate precision, altitude-driven elegance, and a confidence that comes from knowing exactly what it wants to be.*

*Amphora Shiraz 2021 - If the 25 Gewurztraminer blew my socks off this exploded them into space!"*

You can read his full article [here!](#)



## **MUTANT PINOT NOIR**

We discovered an interesting Pinot Noir bunch in the vineyard recently. As seen below, this funky bunch of Pinot grapes appears to have undergone a natural mutation due to genetic instability. On Pinot Noir, you can often observe individual berries or entire bunches lose their ability to produce anthocyanins (the stuff that makes grape skin colour!).

Pinot Noir is a very old variety and can be a bit genetically unstable, particularly around colour - this is how Pinot Gris and Pinot Blanc came into existence!

Grenache is another old variety that can do the same thing. Small mutations like this don't affect the end wine but are rare, visually striking, and fun to see!



## 2020 RESERVE DURIF AT WALTER'S STEAKHOUSE

Vintage has well and truly begun with the crushing of our Verdelho, Viognier and Pinot Nor, and Abraham will now be at the winery seven days a week crafting his wines for the season. Before this, we hit the big smoke and enjoyed a signature Porterhouse steak from [Walter's Steakhouse](#), paired with our 2020 Reserve Durif.

The 2020 Reserve Durif has been sold out at the cellar door for a while now, but Walter's still have a few bottles remaining on their wine list! The wine is SO good! Walters are a great supporter of Granite Belt wines and as usual the meal was sensational. If you fondly remember our 2020 Durif and are in need of the best porterhouse in Brisbane, you simply must order our Reserve Durif at Walters before it sells out.



**REFER A FRIEND TO OUR WINE CLUB AND RECEIVE A COMPLIMENTARY BOTTLE FROM OUR MUSEUM STOCK WHEN THEY JOIN**



Do you know a friend who you think would love to be a part of our wine club? Our refer-a-friend program is offered to all our wine club members. It means if your friend shouts you out when joining our wine club, we will send you a list of available museum wines for you to choose a free bottle from - as a thank you from us to you! Your friend can shout you out in the cellar door, over the phone, via email, or on our [website](#) when signing up for the club.

When you open your autumn wine club delivery, you will find a card to give to your friend who may be interested in joining!

"That for which other people pay." - Ancient philosopher Diogenes, when asked what is his favourite wine.

## AUTUMN PREMIUM WINE CLUB DELIVERY

As you read about each wine below in the delivery, you will find some great specials on offer!



The tasting notes for this stunning selection can be viewed [here](#).

At just \$30 per bottle, this selection is designed for you to enjoy this spring - including our first ever Aglianico! Should you fall in love with a bottle you try, take

advantage of the specials below to order more of your favourites for ageing or enjoying now.

### 2024/25 Wild Child Viognier



**Food Pairing Recipe:** Roast chicken with an apricot glaze

Whiffs of summer with sensual peach and tangerine easing through honeysuckle and nutmeg nuances. Sophisticated flavour profile of luscious stone fruit and soft vanilla wrapped in a delicious textural mouth feel balanced by integrated acidity.

**WILD CHILD VIOGNIER SPECIAL:** To order 6 bottles of our \$65 2025 Wild Child Viognier for just \$40.00 per bottle and free delivery (Total: \$240.00), simply reply to this email with [YES TO WILD CHILD VIOGNIER SPECIAL!](#) or click on the link.

### 2024 Reserve Verdelho



### Food Pairing Recipe: Garlic butter baked oysters

Every sip of this wine is a sensuous experience. Prepare to be seduced with aromas of gooseberry, pineapple, ginger, honeydew melon and peach, causing a quickening of your pulse just before your taste buds swoon in ecstasy, ending with lingering lemon fresh acidity.

**RESERVE VERDELHO SPECIAL:** To order 6 bottles of our \$45 2024 Verdelho for just \$30.00 per bottle and free delivery (Total: \$180.00), simply reply to this email with [YES TO RESERVE VERDELHO SPECIAL!](#) or click on the link.

### 2025 Fiano



**Food Pairing Recipe:** Lobster Thermidor (your normal Wednesday night meal)

Ave Imperator! The ancient Roman variety Fiano is yours to command as your own legionary in a bottle, so perhaps don't misplace this wine in Teutoburg Forest.

While it can be costly to travel to the Colosseum on short notice to properly enjoy a Fiano, we recommend at least using a bed sheet as a toga to complete the tasting experience. The Fiano brings forth melon, honey and citrus flavours which come alive and transport your palate to the rolling hills of Tuscany.

**FIANO SPECIAL:** To order 6 bottles of our \$45 2024 Fiano for just \$30.00 per bottle and free delivery (Total: \$180.00), simply reply to this email with [YES TO FIANO SPECIAL!](#) or click on the link.

### 2023 Durif



**Food Pairing Recipe:** Tomahawk steak with roasted asparagus

This lovely, delicious red races out of the gate with enticing scents of bay leaf, blueberries, sugar plum and cedar. Smooth and savoury, the palate features dark chocolate, black tea, black plums, and vanilla bean alongside polished tannins.

**DURIF SPECIAL:** To order 6 bottles of our \$45 2023 Durif for just \$30.00 per bottle and free delivery (Total: \$180.00), simply reply to this email with [YES TO DURIF SPECIAL!](#) or click on the link.

## 2023 Shiraz



### Food Pairing Recipe: BBQ shish kebab

Sensual deep ruby colour with aromas of blueberry, plum, black pepper, milk chocolate, and tobacco. Excellent oak integration produces complexity of caramel, coffee and chocolate flavours on a long blueberry and vanilla finish.

**2023 SHIRAZ SPECIAL:** To order 6 bottles of our \$45 2023 Shiraz for just \$30.00 per bottle and free delivery (Total: \$180.00), simply reply to this email with [YES TO SHIRAZ SPECIAL!](#) or click on the link.

## 2022 RESERVE GRENACHE



**Food Pairing Recipe:** Pulled pork tacos

We sourced the fruit for this wine from a vineyard over 100 years old. This exceptional Grenache delivers a complex palate with beautiful acidity and elegant tannins. Prepare for stewed strawberries dipped in dark chocolate and dusted with cinnamon, along with flavours of grilled plums, vanilla, and caramel.

**RESERVE GRENACHE SPECIAL:** To order 6 bottles of our \$95 2022 Reserve Grenache for just \$65.00 per bottle and free delivery (Total: \$390.00), simply reply to this email with [YES TO RESERVE GRENACHE SPECIAL!](#) or click on the link.

**BALLET TICKETS WINNER**

Before signing off, a big congratulations to wine club members Gary and Sue Butler, winners of the summer newsletter's QLD Ballet tickets! We hope the Prosecco special and *The Nutcracker* were a blast! Keep an eye out for future QLD Ballet giveaways in our newsletters for your chance to win!

*Have a great Autumn! Thank you so much for your support - it means the world!*

*Ewen, Elissa, Abraham, James, Hamish, Marnie and Bec*

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